

### ***Bocconcini Fritti***

*¼ pound Swiss Cheese, in one piece*

*¼ pound mortadella, in one piece*

*¼ pound pancetta, thinly sliced*

*1 cup flour spread in a dish*

*2 eggs, lightly beaten*

*1 cup fine, dry, unflavored bread crumbs, spread in a dish*

*Cut 1/3 of the cheese into 1" cubes and rest into ½" cubes.*

*Cut 2/3 of mortadella into cubes. Cut rest into thin strips, 2" by ½".*

*Cut pancetta into strips about size of mortadella strips.*

*Wrap 1/3 of cheese with mortadella and 1/3 with pancetta. Hold with toothpicks. You will have cubes of cheese wrapped in mortadella, cheese wrapped in pancetta, cheese, and mortadella.*

*Roll all of them in flour, dip in egg, then roll in bread crumbs.*

*Pour 1" oil into skillet (not too large in size), and heat until very hot.*

*Fry everything until golden brown and drain on paper towel.*